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October 21

LOBSTER SHIPMENTS HEAVY.

Bangor, Me., Oct. 21.—While the lobster catch on the Maine coast thus far in 1904 is less than for the corresponding period of 1903, shipments from Rockland, one of the largest fishing ports, continue heavy. The weekly shipments to the large cities aggregate about 30 tons. The season of big catches is now on, and the total for the year may equal that of 1903.

October 22

WEEKLY FISH MARKET.

Trade still remains quiet for this season of the year. Prices rule high and there is no sign of weakening. Salt bank cod are in light receipt and prices ex-vessel for this kind of fish are the highest since 1891. The market on all kinds of fish, both salt and fresh is very firm and all fares arriving are quickly handled.

The receipts at this port for the week ending Oct. 22 are
704,000 lbs. salt cod.
51,000 lbs. fresh cod.
195,000 lbs. hake.
80,000 lbs. cusk.
10 bbls. salt mackerel.
35,000 lbs. halibut.
15,000 lbs. haddock.
644,000 lbs. pollock.
60,000 flitch halibut.

Salt Fish from Vessel.

	Board of Trade Prices	Outside Sales
Large Georges cod (handline)	4.90	5.00
Medium Georges cod (handline)	4.00	4.00
Large Georges cod (trawl)	4.25	4.25
Medium Georges cod (trawl)	3.25	3.25
Large handline cod from deck caught east of Cape Sable		
Medium do.		
Large trawl bank cod	4.00	4.60
Medium trawl bank cod	3.50	4.00
Large dory handline cod		
Medium do.		

Fresh Fish from Vessel.

All large cod caught on La Have bank and to the westward	2.15	2.85
Medium do.	1.75	2.00
All large cod caught to the eastward of La Have Bank	2.15	2.45
Medium do.	1.75	2.00
Cusk	1.50	2.00
Eastern Haddock	1.00	1.20
Western Haddock	1.15	1.15
Eastern Hake	.90	1.00
Western hake,	.95	1.00
Pollock	.70	.70

Other Prices from Vessel.

Hake sounds, 6 1-2 cts. per lb.
Livers, soft 30 cts. per bucket; hard, 30 cts. per bucket.
Fresh Bank halibut (white) 10 cts. per lb.
Fresh Bank halibut (gray) 7 cts. per lb.
Georges halibut, 10 cts and 7 cts. per lb. for white and gray.
Rips cod, \$4.38 per cwt. for large; \$3.40 for medium.
Salt mackerel, \$18 per bbl.
Round pollock, \$.85 per cwt.
Large shore herring, \$3 per bbl.
Flitch halibut 7 3-4 cts. per lb.
Dory handline salt bank cod, \$4.75 per cwt. for large, \$4.25 for mediums.

October 22

Local Quotations of Cured Fish.

Cured Large Georges cod	\$7.50 per qtl.
Cured Medium Georges cod	5.75
Cured large Bank cod	5.50
Cured Medium Bank cod	5.00
Kench cured large Bank cod	6.25
Kench cured medium Bank cod	6.00
Cured large shore cod	6.00
Cured medium shore cod	5.50
Cured cusk	4.75
Cured hake	2.12 1-2
Cured haddock	3.50
Heavy salted pollock	2.75
English cured pollock	4.00
Large handline bank	5.62 1-2
Medium handline bank	5.37 1-2

Mackerel.

Shore 1s	\$17 to \$19 per bbl.
Shore extra 1s	19 to 21 per bbl.
Shore bloaters	22 per bbl.
Nova Scotias	14 per bbl.
Prince Edward Island	15 per bbl.
Norway bloaters	34 per bbl.
Norway 1s	27 per bbl.
Norway 2s	23 per bbl.
Old Irish	13 per bbl.
New Irish	14 to 15 per bbl.

DAILY TIMES FISH BUREAU.

To-day's Arrivals and Receipts.

Sch. Mary F. Curtis, South Channel, 12,000 lbs. fresh fish.
Sch. Olive F. Hutchins, via Boston, 45,000 lbs. fresh fish.

Today's Fish Market.

Board of Trade prices for salt and fresh fish:

Salt fish, handline Georges cod, \$4.00 per cwt. for large, \$4.00 for medium; trawl Georges cod, \$4.25 for large, \$3.25 for medium; trawl Bank cod, \$4.00 for large, \$3.50 for medium; hake, \$1.25; pollock, \$1.25; haddock, \$1.75; large cusk, \$2.50.
Fresh fish, large cod, \$2.15; medium cod, \$1.75; all cod caught to the eastward of La Have bank, \$2.15, medium \$1.75; cusk, \$1.50; Eastern haddock, \$1; Western haddock, \$1.15; hake, 90 cts.; Eastern hake, 90 cts.; Western hake, 95 cts.; pollock, 70c; snap per codfish, 60 cts.; snapper cusk, 40 cts.

Rips cod, \$4.37 1-2 for large and \$3.40 for medium.
Outside sales salt Georges cod, \$5.00 per cwt. for large and \$4.00 for mediums.

Salt mackerel, \$18 per bbl.
Outside sales of salt bank cod, \$4.00 per cwt. for large and \$4.00 for medium.

Fresh torched herring for bait, \$2.50 to \$3 per bbl.

Flitch halibut, 8 cts. per lb.
Fresh halibut, 8 cents per pound.

Outside sales salt bank dory handline cod, \$4.75 per cwt. for large and \$4.25 for medium.

Outside sales fresh hake, \$1.00.
Round pollock, 85 cts. per cwt.

Boston.

No arrivals today.

Fishing Fleet Movements.

Sch. Gladstone arrived at Provincetown on Tuesday with 800 quintals of salt fish.

October 24

AFTER FISHERMEN.

Big White Whale Continues His Pranks Along Shore.

Cast Threatening Glances at Beverly Boats.

The monster white whale that has been despoiling in the harbor of late badly frightened two Beverly fishermen. Spouting and thrashing the water with his big tale, he gave them a lively chase.

On Friday, Capt. John Haskell of Beverly was out fishing when the whale came up near him. The whale spouted and acted ugly, so that Capt. Haskell, experienced as he is, began to glance shoreward and figure on the distance to the beach.

The whale began to hit up his speed, and Capt. Haskell began to bend to the oar. Hoping to stop the fish, Capt. Haskell threw one of his extra oars overboard, and then bent down again. He did not watch to see whether the fish swallowed the timber or not, but pulled hard for the shallow water, and was soon out of danger.

Alderman Fred W. Trow of Beverly Farms also had an experience with the monster which he does not care to repeat. He was out fishing off Pride's Crossing when the whale suddenly appeared, headed directly for the tender boat. The ex-alderman concluded that discretion was the better part of valor, and began to hit up a fast stroke toward the beach. He also escaped the fish by running into shallow water, the whale being unable to follow him in.

Cutting Up a Whale.

When a fish, as the whalers will forever call a whale, is taken, the ship gets alongside, and the creature is fixed head and tail in a curious and ancient fashion, so that by slacking or tightening the ropes each part of the vast body can be brought uppermost. A whole boat may be seen inside the giant mouth, the men hacking with axes to slice away the ten foot screens of bone, while others, with sharp spades, upon the back are cutting off the deep great coat of fat in which kindly nature has wrapped up this most overgrown of her children. In a few hours all is stowed away in the tanks, and a red islet, with white projecting bones, lies alongside and sinks like a stone when the ropes are loosed.

Some years ago a man, still lingering on the back, had the misfortune to have his foot caught between the creature's ribs at the instant when the tackles were undone. Some eons hence those two skeletons, the one hanging by the foot from the other, may grace the museum of a subtropical Greenland or astonish the students of the Spitzbergen Institute of Anatomy-Exchange.

Seiners Having Bad Weather.

A letter from one of the late Cape Shore seining fleet states that the weather has been very bad and that there is hardly a day when the vessels can go out from North Sydney and stay out long enough to get a chance to look for fish before it breezes up and gets rough and they have to run in again.